...st prize! ★ ★ In nationwide competition with thousands ... America's #1 loaf by the judges.




COOKING IS FUN

# Start February with yummy Cherry Puffs

By FANNIEJOE REID

Whatever his favorite two-crust pie, treat that special guy to this February holiday version. Slice cheddar cheese. Using cookie cutters or cardboard patterns, cut out six small hearts or hatchet shapes from cheese. Arrange on two-crust pie as a Valentine's or Washington's birthday surprise.

Planning a neighborhood coffee? Your guests will want to share this recipe for Cherry Puffs. Soften 1 package yeast, compressed or dry in ¼ cup water.

Use lukewarm water for compressed yeast, warm for dry. Scald one cup milk and add one-fourth cup shortening, one-half cup sugar and one teaspoon salt. Cool to lukewarm. Measure three and one-half cups sifted enriched flour. Add one and one-half cups flour to milk mixture and mix well. Add softened yeast and one beaten egg. Beat well. Add more flour to make a stiff batter.

Beat thoroughly until smooth, cover and let rise until bubbly (about 1 hour). Stir down and add one-half cup chopped candied cherries. Mix well. Drop by spoonfuls into greased muffin cups. Sprinkle with granulated sugar. Let rise until doubled (about 35 minutes).

Bake in moderate oven (375 degrees F.) 20 to 25 minutes. Makes one and one-half dozen 3-inch sweet rolls.

• • •

**BAKE COOKIES** for St. Patrick's Day in the shape of shamrocks, clay pipes and St. Paddy's hat. To decorate, sprinkle unbaked cookies with green sugar or frost after baking with green icing.

Another decorating idea calls for green gumdrops. Slice gumdrops and arrange slices to form a shamrock on each cookie.

**WHEN THE** children can't play outdoors, keep them busy baking Monkey Faces.

Sift together 2½ cups sifted enriched flour, 1 teaspoon soda, ½ teaspoon salt, ½ teaspoon ginger and one-half teaspoon cinnamon. Cream together ½ cup shortening and one cup brown sugar until fluffy. Blend in one teaspoon vinegar. Combine one-half cup molasses and one-half cup sour milk or buttermilk.

Add flour mixture to creamed mixture alternately with milk and molasses. Drop by teaspoonfuls on greased baking sheet.

Make monkey face on each cookie with raisins. Bake in moderate oven (350 degrees F.) 10 to 15 minutes.

The baked cookies will assume many amusing facial expressions. Makes 6 dozen chewy drop cookies.

• • •

**COCONUT LEMON** Drops are dainty muffins. Extremely versatile, they're a refreshing dessert, an appetizing salad accompaniment, or a bite-size nibble to enjoy at snack time.

Sift together one and one-half cups sifted enriched flour, one-half cup sugar, two teaspoons baking powder and one teaspoon salt. Combine one beaten egg, two-thirds to three-fourths cup milk, three tablespoons melted shortening and one-half teaspoon lemon extract.

Pour into flour mixture and stir until smooth. Fill greased muffin cup two-third full. Bake in moderately hot oven (400 degrees F.) 20 minutes.

Sprinkle tops with coconut-lemon mixture made by combining one cup flaked coconut, tablespoon grated lemon rind, one-fourth cup sugar and two tablespoons lemon juice.

Return to oven and brown topping lightly (about 5 minutes). Makes one and one-half dozen muffins.

• • •

**HERE'S THE** key to better breakfasts.

Plan ahead using this menu pattern: fruit or juice; an egg, if possible; whole grain or restored cereal; enrich or whole grain bread; butter or fortified margarine; and milk.

You'll be nutrition-wise if you shop with this pattern in mind.

Finally, breakfast should be fun. Each day give a different menu item a bright, new twist. For instance, treat your family to hot, fragrant quick breads and coffee cakes made with enriched flour.

• • •

**IS THERE** anything that tastes better with a cup of coffee than a fresh hot bread, warm from the oven and rich with caramel-nut topping?

We have it often at our house, made from Louise R. Prothro's Pet Recipe for Royal Pecan Ring. It is easy to make and takes only 15 minutes to bake.

The batter is a simple combination of biscuit mix, sugar and Pet Evaporated Milk, which bakes sweet and light with a rich, melt-in-your-mouth flavor.

You'll want to serve Royal Pecan Ring for breakfast, or when friends drop in for "a cup of coffee."

• • •

**"ROYAL PECAN RING** requires one-third cup pecan halves, one-fourth cup melted butter or margarine, one-half cup brown sugar, one teaspoon cinnamon, two tablespoons dark corn syrup, two cups biscuit mix, one-fourth cup sugar and two-third cup Pet Evaporated Milk.

Arrange pecans in bottom of a greased ring mold holding about five cups or 8-in. round cake pan. Mix butter, brown sugar, cinnamon and corn syrup and pour over pecans. In one and one-half qt. bowl, mix of ingredients just until biscuit mix is wet.

With two tablespoons, drop mounds of dough to cover brown sugar mixture in pan. Bake near center of 425 oven (or hot) about 15 min. or until toothpick comes out clean when inserted into ring.

Cool in pan for five min. Turn upside down on plate, leaving pan over pecan ring, and cool 5 min. more.

Lift pan off pecan ring. Serve warm.

# Gadabouting...

(Continued from Page 8)

**Add to gadabouting**

Baptist Church, E. Preston and Wilcox Sts., on Monday, Jan. 18.

It was an elaborate affair. Dinner was served during the evening, and gifts were exchanged between the members and their guest.

The President, Mrs. Bernice E. Meade received a purse.

Other members and guests present were:

Mrs. Floretta Brown, first vice president; Mrs. Lorene Hill, second vice president; Mrs. Betty Lewis, corresponding secretary; Mrs. Ethel Brown, financial secretary; Mrs. Ethel Jones, treasurer; Mrs. Ethel Mae Robinson, chaplain; Mrs. Ethel Mae Robinson, parliamentarian; Mrs. Ethel Mae Robinson, reporter; Mrs. Ethel Mae Robinson, sergeant-at-arms; Mrs. Ethel Mae Robinson, trustee; Mrs. Ethel Mae Robinson, trustee; Mrs. Ethel Mae Robinson, trustee